

GINI

Oysters 2500

Fried Moratuwa oysters, oyster cream, pickled red chili (sf, d)

Anchovies 2000

House pickled anchovies, cherry tomato salsa, spiced hummus

Mutton 3500

Braised mutton shoulder, ash plantain tostada, pol sambol mayo, toasted coconut and peanut, gotukola salad (n, gf)

Beetroot 2500

Charred and pickled beetroot, beetroot hummus, buffalo curd, spiced chickpea crumb (v, d, gf)

Pork 4700

Grilled pork, passionfruit glaze, raw papaya, mango and peanut salad (n, gf)

Cabbage 3600

Charred cabbage, pumpkin and zucchini, feta mousse, herb gremolata (v, d,)

Fish 5700

Poached spangled emperor, fish mousse, lemongrass beurre blanc, charred spinach (d, gf, sf)

Prawns 6500

Grilled Mullaitivu tiger prawns, coconut arrack sauce, mango salsa (sf, gf)

(gf- gluten free, v - vegetarian, d- dairy, sf- shellfish, n -nut)

*Above prices are subject service charge and all government taxes



Pandan 2900

Pandan mousse, coconut lime cream, jaggery caramel, cinnamon wafer (d)

(gf- gluten free, vg- vegan, v- vegetarian, d- dairy, sf- shellfish, n-nut)

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As our prep kitchen undergoes the next chapter of renovations to serve you better, we will temporarily be serving a smaller, evolving menu centered around a number of new seasonal dishes. Thank you for bearing with us during this transition and for continuing to dine with us.

Team GINI.